

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

COUNTRY HAM GUIDE

AUTHENTIC DRY CURE & BOLD FLAVOR



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COUNTRY HAM GUIDE

HANDLING COUNTRY HAMS

STORING WHOLE HAMS

1. Leave ham in original packaging. Never wrap ham in plastic wrap.
2. Ham can be hung unrefrigerated in a dry storage room with good air circulation and free of pests for as long as you wish to continue aging the ham.

**Helpful Hint: Be careful not to over age the ham at room temperature as it will continue to naturally dry creating stronger flavor characteristics.*

3. Ham can be frozen for up to one year, which protects against over aging and pests, and also inhibits additional mold formation.

STORING VACUUM PACKED SLICES & HALF HAMS

1. Vacuum packed ham can be frozen or refrigerated up to one year.
2. If vacuum seal is broken while under refrigeration the ham will need to be used within a week or frozen.

STORING COOKED COUNTRY HAM

1. Cooked country ham can be refrigerated up to a week.

TYPES OF COUNTRY HAM

COUNTRY HAM

Our Original Country Hams are aged 4 to 6 months, and then gently smoked, which results in an authentic, yet milder country ham flavor.

E.M. BURGER PRIVATE STASH – ATTIC AGED

Our Attic Aged Hams are aged a minimum of 210 days, which creates a robust flavor sought by country ham connoisseurs. The chance for white crystals to form on the cut surface of ham slices, becomes increasingly more likely as the ham gets older. This is just a harmless protein reaction and will not have a negative effect on quality or safety.

BAKED COUNTRY HAM

**Helpful Hint: Ham may be cooked the day prior to serving.*

GETTING READY

1. Scrub ham in sink under warm water with a clean scrub brush to remove mold and other residue.
2. Soak ham in cold water at room temperature for up to 12 hours to lower salt content. (Optional)
3. Place ham, skin side up, in deep roaster on shallow rack to keep the bottom of ham from scorching.

**Helpful Hint: Cut off the hock if ham is too big for your roaster.*

4. Add water and one cup of sorghum, honey, or brown sugar to cover as much of ham as possible, but stay at least two inches from the top of the roaster.

BAKING

5. Insert meat thermometer, cover roaster, and SIMMER, NOT BOIL in oven slowly at 250 degrees F.

**Helpful Hint: If water level does not cover at least 2/3 of ham, turn ham over midway through baking time to ensure even cooking.*

6. Remove ham from oven when thermometer reaches 158 degrees F.

GLAZING

7. Allow ham to slowly cool in liquid, and then drain all but 1 inch of liquid.
8. Remove skin and excess fat and return to roaster for glazing (optional).
9. Leave desired layer of fat so glaze will cling to the surface.
10. Make a thick paste using 1 cup brown sugar and 1/4 cup vinegar.
11. Apply to fat side of ham.
12. Place in 400 degree F oven for 20 minutes or until glaze is browned.

**Helpful Hint: Watch ham closely during glazing process to avoid burning.*

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FRIED HAM & GRAVY

FRYING THE HAM

1. Slice the ham 3/16 to 1/4 inch thick and remove rind.
2. Heat dry skillet (best for making red eye gravy) on medium high and fry ham for 2 minutes on each side or until ham turns light brown.

*Helpful Hints: Cover skillet during frying to tenderize and seal in flavor. Use bacon grease or vegetable oil in skillet to avoid sticking.

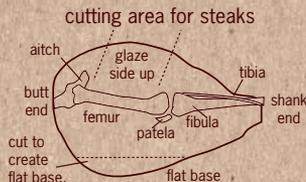
MAKING RED EYE GRAVY

1. Remove ham from skillet and pour off any excess grease if present.
2. Leave skillet over medium high heat and add 1/2 cup of brewed coffee or water depending on taste preference.
3. Stir to release drippings from skillet and reduce liquid by half.
4. Pour gravy over ham, eggs, or biscuits.

THE ANATOMY OF SLICING

1. Place ham on cutting board with glaze side up, then create a base by removing several slices before you start carving (see diagram).
2. Turn ham on edge and remove a small wedge 5 inches from the end of the shank securely holding the ham with a fork at the butt end.
3. Cut ham at angle parallel to the aitch bone (pronounced "H") down to the femur bone.
4. Run knife along the femur bone to release a center chunk, and then slice to desired thickness.
5. Turn ham over and repeat the process to remove the center chunk on the opposite side of the femur bone.
6. Debone the remainder of ham. Slice.
7. Place the meat on a serving platter and serve at room temperature or slightly warm ham in the oven.

*Helpful Hint: Do not overheat ham before



steaks available from top and bottom of ham.

